

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

1. (currently amended) Spreadable and /or spoonable water continuous, gelatin free cream alternative comprising 10 to 50 wt % of a fat blend and up to 5 wt% of a biopolymer other than gelatin as a thickener, in addition to water as continuous phase, which cream alternative displays a Stevens value at 5°C (S_5) of more than 100 gram while the fat blend comprises vegetable fat(s) and 5 to 75 wt % dairy fat, which fat blend displays a solid fat index (NMR-Pulse on stabilised fat) at 5°C (N_5) and at 15°C (N_{15}) such that the ratio between N_{15} and N_5 (i.e. N_{15}/N_5) is less than 0.60, wherein the

vegetable fat in the fat blend comprises (i) a liquid oil and/or (ii) a soft palm oil fraction and (iii) a fully hardened high lauric fat and/or (iv) a SOS and/or SSO rich fat (S being C16 and/or C18 saturated fatty acid residue; O being oleic acid), components A and/or B and C and/or D being such that

A) is the a liquid oil and is present in amounts of 0 to 80 wt%

B) is the a soft palm oil fraction and is present in amounts of 0 to 80 wt%

C) is the a fully hardened lauric fat and is present in amounts of 0 to 90 wt% and

D) is the a SOS and/or SSO rich fat and is present in amounts of 0 to 90 wt% (wherein S being C16 and/or C18 saturated fatty acid residue; O being oleic acid), while the amount of (A + B) is more than 10 wt% and the amount of (C + D) is more than 20 wt%, said cream alternative being gelatin-free.

2. (previously presented) Water continuous cream alternative according to claim 1, wherein the cream alternative is a soured cream having a pH of less than 5.0.

3. (previously presented) Water continuous cream alternative according to claim 1 wherein the cream alternative is a cream cheese type product.
4. (previously presented) Water continuous cream alternative according to claim 1 wherein the cream is free of emulsifiers.
5. (cancelled)
6. (previously presented) Water continuous cream alternative according to claim 1 wherein the liquid oil is selected from the group consisting of rape seed oil; sunflower oil; high oleic sunflower oil; soybean oil; cotton seed oil; maize oil; safflower oil and olive oil.
7. (previously presented) Water continuous cream alternative according to claim 1 wherein the soft palm oil fraction is palm oil olein having an (SOO + O3)-content of more than 25 wt% (S and O as defined in claim 1).
8. (previously presented) Water continuous cream alternative according to claim 1 wherein the fully hardened lauric fat is a hardened palm kernel oil with melting point of 38 to 39°C and/or a hardened coconut oil with melting point 31 to 33°C.
9. (previously presented) Water continuous cream alternative according to claim 8 wherein the lauric fat has an Iodine value of less than 5.0.
10. (previously presented) Water continuous cream alternative according to claim 1 wherein the SOS and/or SSO rich fat is selected from allanblackia/cocoa butter or fractions thereof or from cocoa butter equivalents.
11. (cancelled)

12. (original) Water continuous cream alternative according to claim 1 wherein the biopolymer present is present in the form of a biopolymer phase wherein the volume fraction of the biopolymer phase is less than 0.1.
13. (cancelled)
14. (previously presented) The cream alternative according to claim 1 having an S_5 of 100 to 400 grams.
15. (previously presented) The cream alternative according to claim 1 having 15 to 70 wt. % dairy fat.
16. (previously presented) The cream alternative according to claim 1 wherein N15:N5 is less than 0.55.
17. (previously presented) The cream alternative according to claim 9 wherein the lauric fat has an iodine value of less than 2.0.
18. (previously presented) The cream alternative according to claim 10 comprising a cocoa butter equivalent which is a PO-mid.